

sweetness & lightning



KC
KODANSHA
COMICS

CHAPTER 47
GIDO AMAGAKURE

Chapter 47 | Celebratory Sukigaki



MELON
Gido Amagakure
Cooking Advisor: Akari Taito

10 October

mon.	tue.	wed.	thu.	fri.	sat.	Sun.
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9	10	11	12	13		15

PLEASE SIT
DOWN.

THANK
YOU

HELLO!
COME
IN.

PARDON
ME.

キ...
キキキ...
KRIK KREAK KRIK KREAK

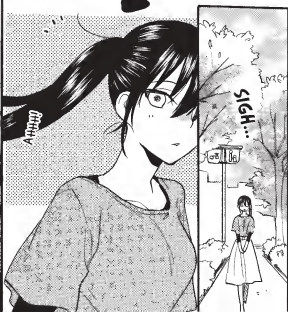
YOU HAVE
TO RELAX
MORE!

B-
BUT...!

Y-YEAH...

YOU'RE
THAT
NERVOUS
ALREADY?

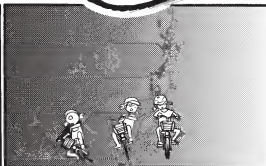
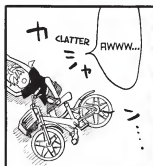
YOU'RE
JUST
PRACTICING
WITH YOUR
PARENTS!





YOU'RE
DOING IT!
YOU'RE
RIDING!

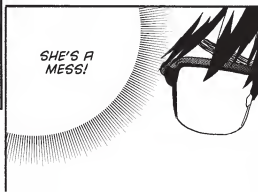
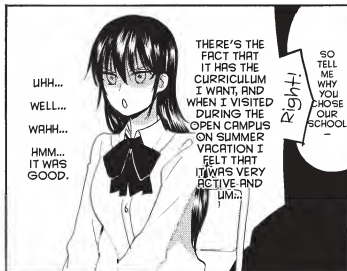
WHEEEEN!

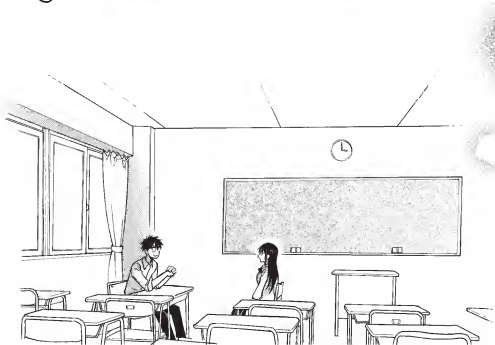






MY
NYAME'S
KOTORI
IIDA.



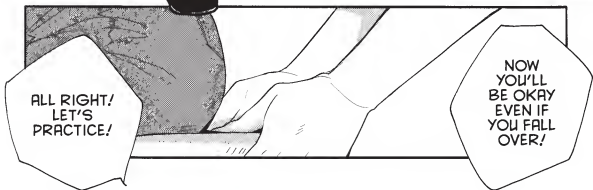
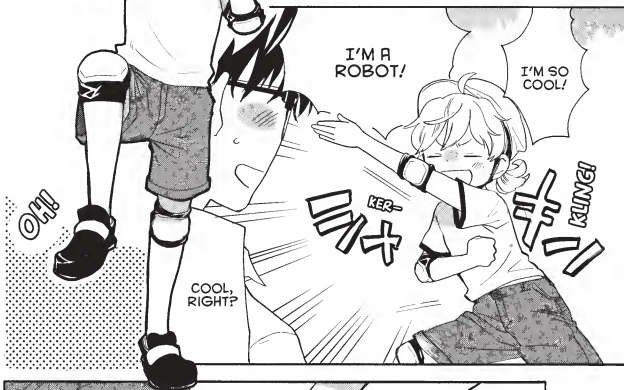


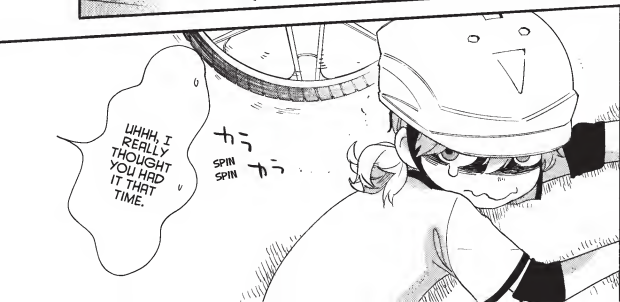






Sign: Rental Shop







hee
hee.

A KID
YOU DON'T
KNOW
TOLD YOU
WHAT
TO DO,
HUHP?

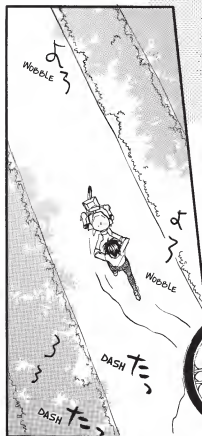


Oh.

Right!

YOU'RE
LETTING
GO TOO
SOON,
MAN.

LET HER
BUILD
UP MORE
SPEED
FIRST.



WOBBLE

WOBBLE

DASH

DASH



ONE
MORE
TIME!

GRIP



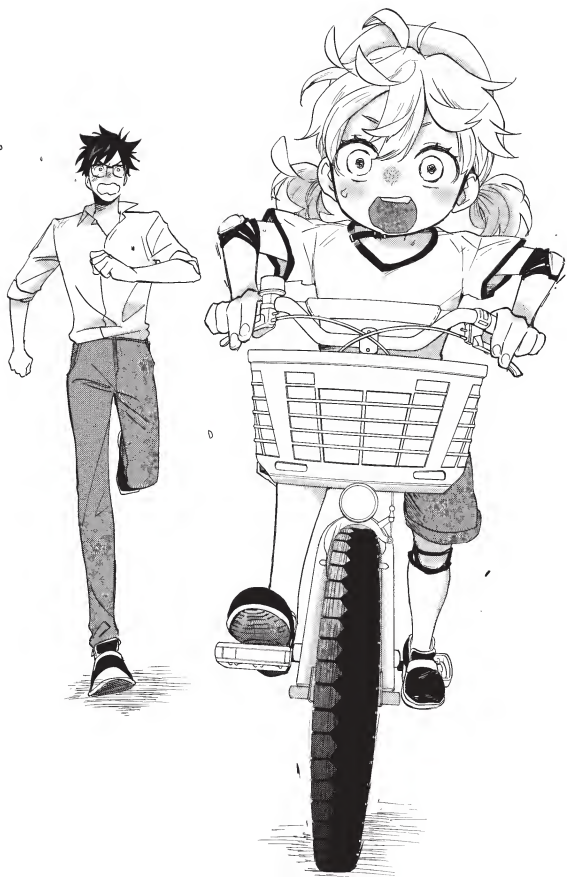
DASH

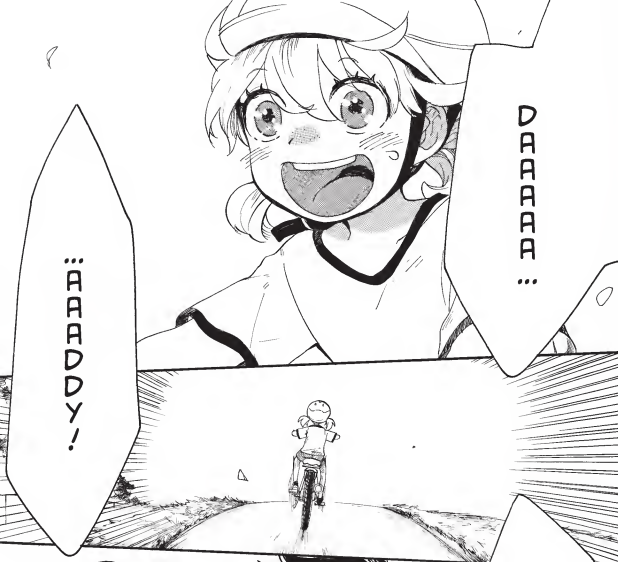
DASH

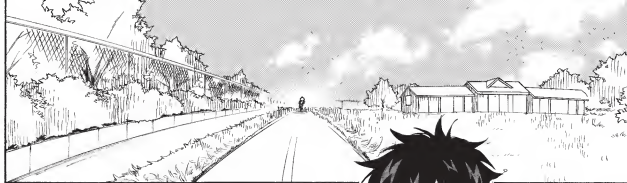
BUILD
UP SOME
MORE
SPEED.

JUST
A LITTLE
LONGER...







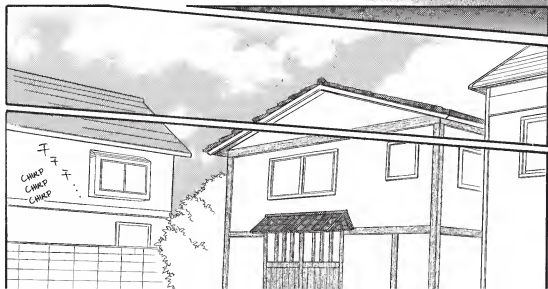


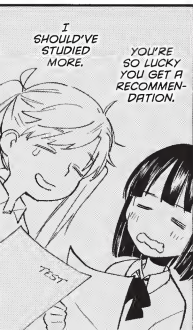
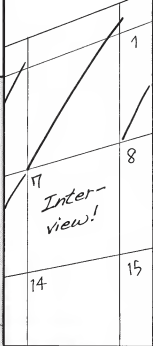
Ack!
CRASH

DOES
SHE
KNOW
HOW TO
STOP?

Huh?

oo









A boy with glasses and a dark sweater is walking on a sidewalk, calling out to a girl. The girl is riding a bicycle with a basket, smiling broadly. In the background, there are buildings and a fence. A small inset in the top right shows a girl with a ponytail looking down.

KOTORI-
CHAN!



A close-up of a girl with dark hair and glasses, looking surprised or shocked with wide eyes and an open mouth.

TSUMUGI-
CHAN...

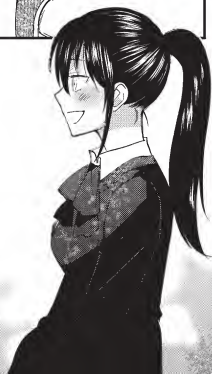
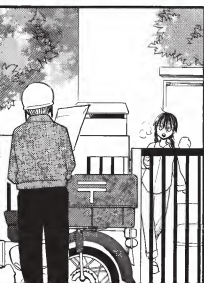
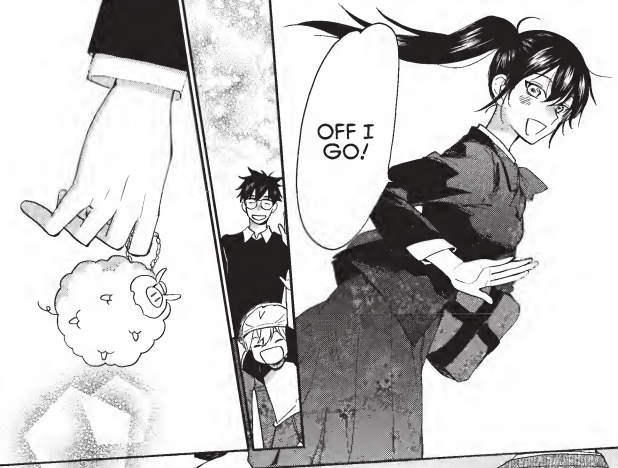


A close-up of a girl with blonde hair, laughing joyfully with her mouth wide open and eyes closed.

LOOK!

I CAN
RIDE A
BIKE!



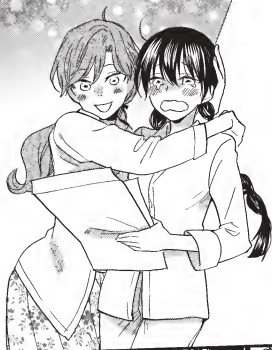


Kotori Iida -sama

Notice of Acceptance

This message is to inform you that
you have been accepted into our school

Signed



Second Kotori Iida
Acceptance Party

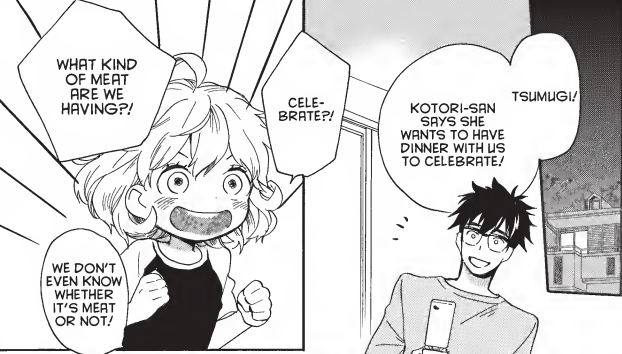


First Kotori Iida
Acceptance Party



IT'S
PARTY
TIME!







WE
HAVE
TWO
POTS
THIS
TIME!

INUZUKA-
SAN, YOU
TAKE ONE
OF THEM.

RI

★ We Recommend an iron pot!

GHT!

THE
POT'S
READY!

OKAY!



SUKIYAKI FOR TWO

THIS'LL
DO FOR
INGREDI-
ENTS!

- 250g thin-sliced beef
- 2 leaves (160g) Chinese cabbage
- 1 White Onion
- 4 shiitake mushrooms
- 1/2 pack Shirataki Noodles (100g)
- 1/2 bunch chrysanthemum greens
- 1/2 enokidake mushroom
- 2 small tofu (baked wheat gluten)
- 2 tablespoons sugar
- 2 tablespoons soy sauce
- 2 Eggs
- 1/2 pack (150g) broiled tofu

// This time we're multiplying all ingredients by 3 for 6 people. //

CUT OFF THE
BASE OF
THE ENOKI
AND THEN
SEPARATE IT
INTO SMALL
PIECES.

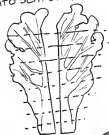


FOR THE
SHIITAKE,
CUT OFF THE
STEM AND
CUT A SLIT
INTO IT.



Diagonally.

Cut in half and then
into 3cm strips.



SLICE THE
CABBAGE,
WHITE ONION,
AND CHRY-
SANTHEMUM
GREENS LIKE
THIS.

Trim off
the root.



AFTER YOU
SOAK THE OFU
TO REHYDRATE THEM,
GENTLY SQUEEZE
THEM TO REMOVE
EXCESS
MOISTURE.



I'LL TAKE
CARE OF
THEM.

WHAT
ABOUT
THE
VEG-
GIES?

I'LL
HANDLE
THE
MUSH-
ROOMS!

I
REHYDRATED
THE OFU.

I'LL
KEEP
WATCH!



...WE
COOK
THE
MEAT.

AND
THEN
WE EAT
IT!

Then!

ADD A LITTLE
SUGAR AND
SOY SAUCE ON
TOP OF THE
MEAT.

Wooo

Thanks!
Um, I'll get
the plates
out, I
guess?

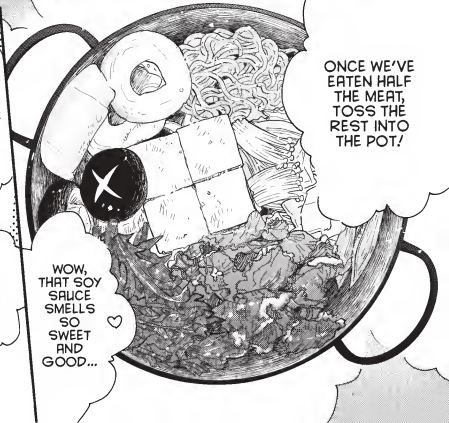
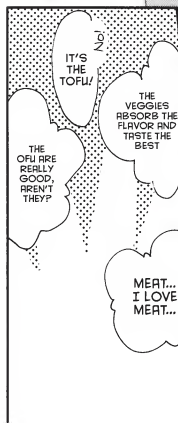


ONCE
THE
INGRE-
DIENTS
ARE ALL
PRE-
PARED...

MWA-
HAHA!

cow! ♡







It's good,

huh?



It
sure
is!



REALLY...

I ATE
TOO
MUCH!

Wow!
I HAD THE
SUKIYAKI
WITH A FRIED
EGG ON
RICE, AND
UDON TO
TOP IT OFF,
AND NOW
I'M SO
FULL...



Thanks
for the
meal!

Bye!

HA HA HA...

